

# NEIPA Mango Amerykański Pies

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **17**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (66.7%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (14.8%)	81 %	6
Grain	Płatki owsiane	0.5 kg (7.4%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.4%)	85 %	3
Sugar	Laktoza	0.25 kg (3.7%)	80 %	0.1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Whirlpool	Mosaic	30 g	10 min	10 %
Whirlpool	Cascade	30 g	10 min	6 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %
Dry Hop	Cascade	30 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ksylitol	150 g	Secondary	5 day(s)
Flavor	Pupla Mango	1600 g	Secondary	5 day(s)